



FURMINT

Ormoz, Slovenia

Verus

www.verusvino.com

Method & Production

The Furmint grapes are hand-harvested. Fermentation 90% in Inox, and 10% in barrique, using selected yeast. Four months lees ageing and another two months maturation off the lees before filtration and bottling.

Tasting Notes

The nose reveals a captivating bouquet of fragrant grass, green apple, and juicy peach. Vibrant and fresh with lively acidity on the palate, enhancing the wine's refreshing character.

Food Matching

White meat, fish, pasta, vegetables, creamy sauces, gruyere cheese.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-------------------|------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| White Wine | | | | | | | | | | |
| VS0323 | Furmint | Furmint | 2023 | 12.5% | Screw Cap | 6X0.75lt | No | No | No | No |